

## Banana Oatmeal Peanut Butter Cookies from My Beef With Meat



### Ingredients:

- 3 ripe bananas, mashed
- 1 tablespoon vanilla
- $\frac{3}{4}$  cup natural chunky peanut butter
- 3 tablespoons maple syrup
- 2 cups old fashioned oats
- $\frac{1}{2}$  cup whole wheat flour *oatsy flour*
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt (optional)
- $\frac{1}{2}$  cup non-dairy chocolate chips or raisins
- \*to make gluten free eliminate whole wheat flour

### Method

- Preheat oven to 350 degrees
- Prepare a cookie sheet with parchment paper
- Mix bananas, vanilla, peanut butter and maple syrup into a creamy consistency in a large bowl
- In another bowl, combine oats, flour, baking powder and salt
- Add the dry ingredients to the wet ingredients and stir until they are well combined -the batter should be slightly sticky
- Fold in the chocolate chips or raisins
- Place rounded, heaping tablespoon-sized balls of the batter onto an ungreased baking sheet
- Bake for 15-18 minutes
- Gobble these up while they are still warm

